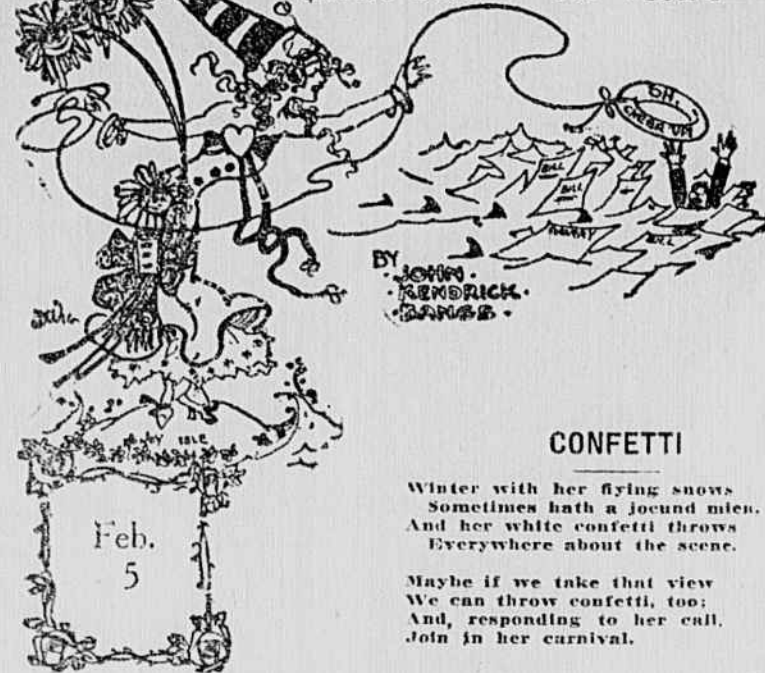


Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



CONFETTI

Winter with her flying snows
And her white confetti thrown
Everywhere about the scene.
Maybe if we take that view
We can throw confetti, too,
And, responding to her call,
Join in her carnival.



The Great Trials of History



TRIAL OF MARINO FALIERO.

Lord Byron has been the means of keeping familiar to the world the name of Marino Faliero, the Doge of Venice, through his exquisite dramatic setting of the historic tragedy. Marino was elected Doge on the 11th of September, 1254. At the time he was a wealthy man and a knight. As the Doge he proved to be most unscrupulous and wicked. He was likewise exceedingly ambitious.

The first great offense of the Doge was when he disputed with his council, a youth, Ser Michele, who was in love with one of the maidens attending upon the Doge's wife, so angered the Doge by his persistence at a fate that was being given at the palace, that it was ordered that he be hung from the gallows. This was done, and when the other persons had left the palace Michele returned and wrote on the chair in which the Doge was wont to sit: "Marino Faliero, the husband of the fair wife; others kiss her, but he keeps her."

This so angered the Doge that he ordered Michele tried by the Council, taking his youth into consideration, merely banished him, which caused the Doge to become exceedingly wrath, and he reproached the Council for not having hung him.

The day following the sentence of Ser Michele a gentleman of the house of Barbaro went to the arsenal and required certain things of the masters of the galleys. He did this in the presence of the admiral, who resented it, whereupon the admiral was struck by the gentleman and ran bruised and bleeding to the Doge. He demanded that the admiral of Barbaro be punished. The admiral only was. Think about the shameful rib that was written about me on my chair, and see how

the Council of Forty respected our person." Upon this the admiral answered: "My lord duke, if you would wish to make yourself a prince, I have the heart, if you do but help me to make you prince of all this State; and then you may punish them all."

The Doge was at once interested and they discussed the possibility of such a thing. They agreed to call in some others, and finally there were from forty to fifty loyal conspirators. It was agreed that the leaders should station themselves about the city with about forty followers each. They were to start frays among themselves on an appointed day in order that the Doge might have a pretense for tolling the bells of San Marco, which were never rung except upon the order of the Doge. The ringing of the bells would bring the nobles and leading citizens to the Piazza to know the cause of the riot, and then the conspirators were to cut them to pieces and deliver at whatever time they might specify. Serve either bread or oysters or crepe rolls with any one of the above.

For dessert, cherry or orange ice in heart-shaped cups is very nice. These heart-shaped punch cups can be purchased at almost any novelty shop or in the candy department of any large store. With your ice serve lady fingers and white mountain cake or tiny white leaf cakes.

Wind up your little feast with good, strong, black coffee, also cheese and crackers, if you wish. Fancy bon-bons—if possible, getting something with hearts for the boys and caps for the girls—add much to the merriment of the occasion.

AN OPEN JABOT

Of sheerest organdie, embroidered and edged with fine Valenciennes lace.

DAY OF HEARTS AND SWEETHEARTS

What more appropriate day can one think of to bring some backward Prince Charming to his senses than on St. Valentine's day? It is the one day in the year when a girl can indulge in all the foolish nonsense her natural heart craves.

Never mind trying to see how much money can be spent. Rather endeavor to have everything as dainty as possible, than to make a great showing. It is the little extras and incidentals that count up, and where every penny must count common sense must be shown in getting only what is really needed, and not all that may be wanted.

If your dining-room boasts a hanging dome, much can be saved, as it will not be necessary to invest in candlesticks and shades. Of course, if you have only the old-fashioned chandelier, it will be necessary to have something of this kind.

The pressed Colonial glass candlesticks are very pretty and not expensive. If, however, you cannot afford even these, a very neat candlestick of black metal can be obtained at the five and ten-cent stores for ten cents each which will answer very well. Their shades are rather cheap looking, so do not suggest them.

A long, white paper table cloth is more economical than the usual table linen. Buy as many napkins as you will need, those with Cupids in the corner being rather pretty.

Have your place cards in keeping with the sentiment of the day, endeavoring to get as many different pairs as possible. This, however, is a matter of choice, and any dainty little card can be used.

For your center decoration, all a heart or round-shaped box (about twelve inches across) with ferns, preferably asparagus, as they are much softer-looking.

Small candy boxes with tiny Cupids on the top make a very pretty favor, or small hearts, either of which could be filled with chocolate buds or wafers. A favor of some kind is really essential.

In arranging your table, however, be careful not to overload it with too many dishes or bowls. A few small glass or china dishes with salted almonds, mints and olives are really enough.

If there is cake to be cut it would be better to have this done away from the table; also arrange your fruit (if you intend having any) in a pretty dish or bowl and place on a table to the side.

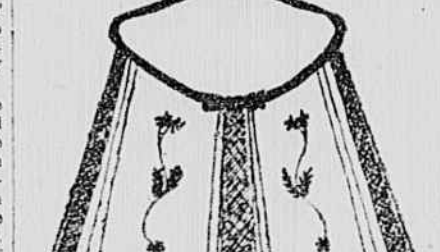
Start your little feast with a rich, creamy tomato soup with croutons (or toasted squares of bread). Then follow with a light entrée. Scalloped oysters, oysters or chicken patties or fried oysters with home-made potato salad—any one of these can be served.

If you should decide on fried oysters, would suggest having these prepared outside and delivered at whatever time you might specify. Serve either bread or oysters or crepe rolls with any one of the above.

For dessert, cherry or orange ice in heart-shaped cups is very nice. These heart-shaped punch cups can be purchased at almost any novelty shop or in the candy department of any large store. With your ice serve lady fingers and white mountain cake or tiny white leaf cakes.

Wind up your little feast with good, strong, black coffee, also cheese and crackers, if you wish. Fancy bon-bons—if possible, getting something with hearts for the boys and caps for the girls—add much to the merriment of the occasion.

AN OPEN JABOT



Of sheerest organdie, embroidered and edged with fine Valenciennes lace.

MENU			
Orange Juice	Breakfast.	Oatmeal	
Bacon and Eggs		Griddle Cakes	
	Coffee		
Fried Oysters	Luncheon.	Potato Salad	
Chocolate		Cake	
Barley Soup	Dinner.	Hot Baked Ham	
Spinach		Peas	
Minced Pie		Creamed Potatoes	
		Fruit Salad	
		Coffee	

A SMALL TONIC OF STRAW



Simply trimmed with plaiting of taffeta held by an odd yellow ornament.

FOR THE VALENTINE PARTY



A fetching and appropriate costume which is very much in the prevailing mode.

Hints for the Home Dressmaker.

BY FRANCES MARSHALL.

Many practical hints that would prove valuable to the home dressmaker can be gathered in the course of a tour of inspection of the ready-made clothes in the shops.

For one thing, net was never before so much used. This is a fact of which every economical woman should take advantage. For net wears and washes well, is inexpensive and yet gives a touch of daintiness to any garment on which it is used. Nightgown yokes and sleeves are made of tuck-net of heavy mesh, and white muslin petticoats are finished with scant ruffles of net. It is used instead of insertion on all kinds of underwear and sometimes a band of net two inches wide is doubled and used instead of beading to run ribbon through.

Some of the newest shirtwaists show vests of tucked net that reach from the neck to the waist. Net collars and cuffs on shirtwaists are also much used. They wear far better than lace bought for the same price. A flat, turban collar of net can be edged with a wide hem, stitched by hand with heavy colored cotton thread, or it can be edged with a narrow net trim.

The touch of color is seen on many of the new waists. One way to gain it is to use a colored ribbon about the neck of the waist. The ribbon can be simply in the form of a scarf or tie, with ends that hang from a loose knot or bow in front. Sometimes the ribbon is tied in a bow with long ends that hang in the back and then the ribbon is simply hooked under the collar in front. One of the new blouses shows a collar faced with colored silk which forms a scarf to tie in front.

Many of the new clothes show washable and nonwashable materials combined, as they are in the washable blouse with the colored collar facing described. The combination, of course, is attractive, but clothes of this sort are hard to clean at home.

THE TUNIC.

Apparently the tunic has come to stay—for a time at least. It is now reproduced in many phases in paper patterns, so that every woman may be tempted to try it. As the tunic first reached us, it flared out and was held away from the figure with a ruff. But imagine such a tunic living in our modern existence—in street cars and rushing stores and on narrow sidewalks. As the tunic has won out, it is folded about the figure. And one secret which the home dressmaker should know before she undertakes to make a tunic is this: that the tunic in cloth and silk dresses made by the professional dressmakers is weighted down, after the manner of the bottom edges of coats, with lead weights. If there is a ruff about the edge of the tunic, the weights are put above the ruff. This keeps the tunic from blowing up and makes it possible to use thin material for the upper portion of the foundation skirt.

TOOTHsome HAM DISHES

According to the way it is cooked, the same ham can be made into two different things. It can be juicy, sweet and tender—or hard, dry and tough. It should be thoroughly cooked whether it is baked or boiled. If it is to be eaten cold and is boiled it should be cooked in the liquid in which it was cooked. The boiling should be slow, so that the ham will be tender, but will not fall to pieces the moment a knife is put to it.

Baked ham is more troublesome to prepare than boiled ham, perhaps, but it is better. Here is a recipe for baked ham with elder sauce: Soak a whole ham for the night in cold water. In the morning remove it from the water. Mix four and water into a thick paste and put this over the lean part of the ham. Then in a large bowl mix the bread crumbs. Brown in the oven and serve with this sauce: Boil two cupsful of elder for five minutes and then add two teaspoonfuls of chopped onion, a tablespoonful of chopped celery, a bay leaf, two whole cloves and six crushed peppercorns. Reduce the elder to a cupful and serve.

Aspic jelly can be used in many ways with ham to produce delicious combinations. An easy way to make aspic jelly is to use any sort of clear meat stock you may have on hand. Flavor it with herbs and spices and for every quart add an ounce of gelatine. Ham jelly, made with aspic, is prepared in this way: Chop the remains of cold boiled ham, freed from fat and gristle, and then pound them to a paste. Measure this and to each cupful add half a teaspoonful of dry mustard, two teaspoonfuls of butter, a little cayenne pepper, half a cupful of whipped cream and half a cupful of cool, liquid aspic. Pour in small molds. These little molds of jelly can be served with mayonnaise dressing on lettuce leaves. The jelly can be molded in a large mold and sliced to serve in place of cold meat.

Chicken and ham aspic is made in this way: Rub cups or muffin tins with olive oil and half fill with cold, chopped cold chicken mixed with liquid aspic. Let this harden and in the meantime prepare a ham mixture made of finely chopped ham flavored with nutmeg, celery salt and pepper, and cool, but liquid aspic. When the chicken aspic is hardened add a layer of hard-boiled egg rubbed through a sieve,

whites and yolks together. Then fill the cup or mold with the ham and aspic. Let the jelly harden and unmold. Garnish with parsley.

These two recipes for aspic and ham suggest ways of using cold boiled ham odds and ends. Slices of cold boiled ham can be broiled over a hot fire for a few seconds on each side and served with eggs or garnished with parsley for breakfast. Any piece of cold ham can be put through a meat chopper, mixed with a little melted butter, cream and pepper and spread on thin slices of butter bread, for sandwiches.



This is India-Ceylon tea—more refreshing than green teas and goes further.

Ridgways Tea

Get Your Baby

One of our 1914 Carriages. 25 patterns to select from.

Rothert & Co.

Direct Action

RYAN-SMITH

The only Gas Range that utilizes all the heat. Pays for itself.

S. Ullman's Son

Down Town Stores 1820-1832 E. Main, Uptown Store: 506 E. Marshall.

New Indian Animal Stories

How the Coyote Shortened Winter.

By John M. Oskison.

Long time ago, among the Indians of the North, the little boys and girls used to get very tired of winter before it was over. They used to go out and watch for the breaking of the ice in the streams, and turn their cheeks toward the West, hoping to feel the warm breath of spring long before there was any real hope that winter had passed. And—

"Why do the winters last so long?" they would cry. Then one of the old men would tell them this story to help them to be patient.

Once the grizzly bear and the coyote met and had a long talk. In their talk the grizzly bear said that he was so powerful in magic that he could make it dark all the time. But the coyote showed that he, too, had magic just as powerful, and after the two had danced and sung a long time they agreed to let the light half the time and dark half the time.

Well, after that was settled, the grizzly bear had something else to say:

"I think the year is too short," he said, "and I know that the winter is too short. Now I am going to make the year longer, and I am going to make the winter much shorter." But the coyote said:

"You can't do that, for it would make the people and all the other animals suffer too much. So if you try to make the winter longer by your magic, just remember that I, too, have magic, and that I will dance and sing against you."

Well, the grizzly bear knew that he

couldn't get what he wanted by dancing and singing his magic, so he said: "I will tell you what: Let the winter last as many moons as there are feathers in the tail of a blue grouse. But before he would agree, the coyote counted the tail feathers of a blue grouse, and found twenty-two.

"That is too many," said the coyote. "The people and the animals could not endure twenty-two moons of winter; they would all die before the winter passed. Let it be half the number." But the grizzly bear would not agree to that. Then, after he had studied about it for a while, the coyote said:

"Let the year be as many moons long as there are feathers in the tail of a red-wing blackbird, and let half of the moons be winter and half be summer. Because he thought there were a great many feathers in the tail of the flicker, the grizzly bear agreed; and the two set out to count them.

Now the grizzly bear was surprised when he found that there were only thirteen feathers in the red flicker's tail. But he had to stick to his bargain.

So, from that day to this, in the country where those little Indian boys and girls lived, the year has lasted just thirteen months, and the white and the black and the red have been very well satisfied with that arrangement, too. They know it is due to the coyote that their winters are not so long that they can not stand them, and they have always said that the coyote was their best friend.

FADS AND FASHIONS

A Fancy for Marking Table Linen in Black Embroidery.

Marking table linen in black embroidery of hatched lines for sandwiches, padded and then done in black thread. Another style of marking is to embroider the monogram so that it forms a diamond in shape—that is, with the outside letters short and the middle one tall, so that the top and bottom suggest the diamond outline.

Ribbon flowers are to be worn in the hair as well as in the corsage. Chrysanthemums are the present favorites. The long and slender petals are curled by means of wire run through them, and the yellow centre and deep green leaves give this flower plenty of color value.

Present-day headgear requires only the short hatpins, if any at all, and these come in pairs. Those with jade, lapis-lazuli or colored quartz heads are most attractive, although jet and other odd heads are finding favor.

The new handbags made of silk and beads are done in designs taken from those on Persian rugs or hangings, and worked out with close attention to line and color. The result is so beautiful that the labor entailed seems well worth while.

To Clean a Velvet Hat.

If your velvet hat becomes spotted by rain or snow, steam the whole surface to make the shade even. The velvet will look darker at first, but it will become lighter in the open air. Do not brush before steaming.

FOR THE SCHOOLGIRL



The dress is of red, trimmed with a deeper toned velvet and embroidery.

Household Notes

Keep the medicine closet in apple order, then if you happen to want anything in great haste, you can find it without delay.

To prevent old potatoes from discoloring, put one or two tablespoonfuls of sweet milk into the water in which they are boiled.

After washing a China-silk dress do not hang it out to dry, but roll it in a towel for half an hour; then iron on the wrong side.

To test linen, moisten the goods with the tip of the tongue. If it is linen, the wet spot will immediately show through the other side.

When a pillow case begins to wear it should be unstitched at the bottom and folded so that the old side seam goes down the middle.

If you open a can of peaches and find them fermented, do not throw them away. Heat them over, sweeten a little and make them into pie.

In making a fruit cake, pour half the batter in the pan before adding the fruit, then the fruit will not be found at the bottom of the cake.

Don't forget that microbes are apt to lurk about the mouth of the milk bottle. It should be carefully wiped off before the milk is poured out.

A satisfactory washcloth is made of two or three thicknesses of mosquito netting. The edges are finished by crocheting a scallop in pink or blue.

When boiling cabbage, try placing a small vessel of vinegar on the back of the stove. The odor of the cabbage will not be so unpleasant.

It is easy to remove finger marks around a doorway by using a clean cloth dipped in kerosene; then wipe with a cloth wrung out of hot water.

A most effectual mixture for the spraying of sore throat is the following: One-third of peroxide of hydrogen, one-third listerine and two-thirds water.

When preparing chicken or turkey for roasting, try rubbing the inside with a piece of lemon. It will whiten the flesh and make it more tender.

WASHING HINTS

Sorting Clothes—Heating the Water.

Sorting Clothes—Heating the Water. Taking Out Stains.

It is more convenient, makes less hard work and saves time to sort the clothes and put them in separate water over night before washing. The vessels are then put in place and perhaps some of the water drawn ready for the washing. By having this done you can get an earlier start in the morning and the washing the next morning and the clothes do not require so much rubbing after being soaked. If the water can be put on to heat before breakfast it will be hot and ready to use by the time you are ready to use it.

Be careful not to dip stained clothes in a hot sud until they have been treated for the stained spots and washed in cold water. All spots or stains that are uncertain should be rubbed with pure kerosene.

Lemon juice and salt rubbed on rust stains before they are put in water will remove them.

Ink stains can be removed with milk and salt, if used in time.

Grass stains may be removed by wetting them in buttermilk and hanging them in the sun, or pour kerosene on them before washing and rub with the hands.

Wash mud stains in cold water; then soak in oxalic acid solution for five minutes.

Your soiling water over all fruit, starch spots, or they may be rubbed with camphor before putting into the wash.

Paint stains can be removed with turpentine or benzine, after softening with water.

Cure blood stains with cold starch. When dry brush off with a stiff brush.

Use chalk and soap on mildew stains and hang in the sun.

Rub tar stains with lard and plunge in boiling water.

Oil stains should be washed in cold water.

The old-fashioned method of putting wet dresses that are apt to fade in strong salt water for an hour or more before washing is very good.

Where green is the color use vinegar to proportion of a cup of elder vinegar to a gallon of water instead of using salt.

Soak the red-bordered towels in borax water to prevent fading.

When white clothes become yellow and dingy soak over night in buttermilk.

Kerosene used in proportion of a tablespoonful to a gallon of water will whiten clothes. Clothes should be well rinsed with hot water after being boiled in kerosene and water.

Simply wash corduroy without wringing and hang out dripping. Use a stiff, clean brush instead of an iron, remembering to brush both one way of the cloth.

Very sour fruits can be partly sweetened by a pinch of salt while cooking.

Ayer's Cherry Pectoral

No sense in trying this thing, that thing, for your cough. Carefully, deliberately select the best cough medicine, then stick to it. Ask your doctor about Ayer's Cherry Pectoral for throat and lung troubles.

J. C. Ayer & Co., Lowell, Mass.

THE FREED CO.

Save 25 Labels from

Eat Mor Bread

and get a pair Steel Ball-Bearing Roller Skates for 75c in cash.

The sale you have been waiting for is on. Bargain Tables for the whole family.

Holtheimer's

Third and Broad.

The Comet Heater

Self Feeder

More sold than any other heater in Richmond. Prices, \$18.50 and \$22.50. Set up FREE.

Rountree-Sutherland-Cherry Corp.

THE REINACH CO., Inc.

107 E. BROAD STREET. MILLINERY—Women's and Misses' Outer Apparel.